

We Proudly Brew
STARBUCKS COFFEE



Verismo® 701

ESPRESSO MACHINE



Verismo® 701

Loaded with advanced features, yet easy to operate, this espresso machine allows even beginners to create perfect espresso beverages quickly and easily. More important, it brings a consistent cup quality to the espresso tradition.

Features and Benefits

Volume

- Up to 300 drinks per day (or about forty 16 fl oz lattes per hour).*
- Produces an espresso shot in approximately 30 seconds, satisfying your customers' demands for quick service.
- Steams 32 fl oz of milk in one minute.

Convenient and Easy to Use

- Automated with simple push-button operation.
- Each espresso shot is freshly ground, tamped and poured, eliminating variables and giving you consistently high-quality beverages (no manual tamping or knockout box).
- Equipped with internal grinders (no external grinders needed).
- Includes two whole-bean hoppers for storing regular and decaffeinated coffees.
- Thermostatic steam wand automatically shuts off at a preset temperature, eliminating scalded milk and guaranteeing beverage quality.
- Digital display prompts user during operation and helps reduce training time and errors.

Increase Potential Profits, Control Labor Costs and Reduce Waste

- Reduces training and enables operator to perform multiple tasks simultaneously.
- Reduces mess and cleanup time.
- Single-portion grinding helps eliminate waste and ensures freshness.
- At 17 in wide, the Verismo® 701 is half the size of a traditional two-group machine, leaving additional counterspace for Starbucks marketing and merchandise.
- The Verismo® 701 is backed by Starbucks Foodservice quality on-site training and toll-free service support.

*Drink volume is based on the first-year warranty guidelines.

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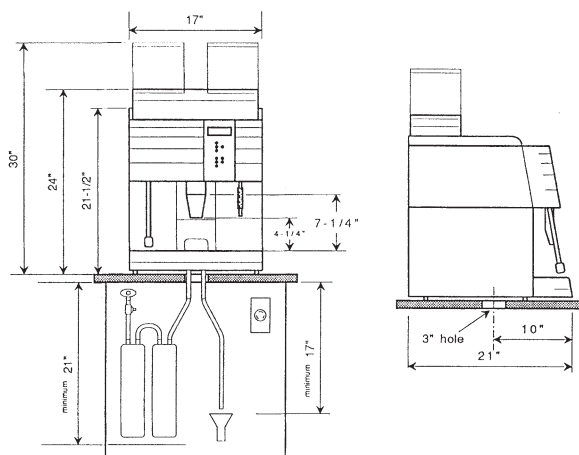
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Verismo® 701 Specs



ELECTRICAL PLUG



L6-30P

Installation Requirements

Utilities

- $\frac{3}{8}$ in water source with shutoff valve within 5 ft of espresso machine
- Shutoff must have $\frac{3}{8}$ in female pipe outlet
- Drain must be available within 5 ft
- 20–50 PSI

Electrical

- Requires two-wire grounded service
- 220 volts; 30 amps
- (L1, L2, G)
- NEMA L6-30P receptacle required

Weight

- Shipping weight: 135 lb
- Installed weight (with water): 75 lb

Maintenance

- Push-button automatic cleaning takes minutes.
- Insert the cleaning tablet, and the machine automatically flushes all the internal components.
- Coffee grounds are contained in a special easy-to-clean bin.

Water System

Control of scale buildup in hard-water areas is a requirement of the Verismo® warranty program. Softened water will extend the life of any espresso equipment and reduce unscheduled maintenance. To simplify your selection, Starbucks can recommend a line of water softeners.

Verismo® 701 Features vs. Traditional Espresso Machines

	Verismo® 701 Espresso Machine	Traditional Espresso Machines
Grinders included	Yes	No
Automatic grind and dose	Yes	No
Thermostatically controlled steam wand	Yes	No
Estimated time to clean machine	10 minutes per day	20–30 minutes per day
Estimated operator training time	30 minutes or less	4 hours*

* Although training could be done in four hours, it may take up to two weeks to perfect drinks comparable to the Verismo® 701.



The Verismo® 701 espresso machine is ETL approved to UL® standards for electrical safety and NSF standards for sanitation.

For pricing, terms of warranty, installation and service, contact your Starbucks Foodservice representative.